

Example of Beef Cut Sheet

Do Not Fill Out

The correct cut sheet will be emailed to you after you submit the order form

_____	_____	Whole/Half/Quarter _____	Lot # _____
_____	_____	(Circle one)	_____
_____	_____	Rail Weight x \$0.65/lb. _____	_____
_____	_____	_____	Hang Time _____
Chuck Roast _____	Sirloin Tip Roast _____	Over 14 days=\$10/side per week _____	_____
Arm Roast _____	-Or- Sirloin Tip Steak _____	Over 30 month = \$10/side _____	_____
Brisket _____	Rump Roast _____	Stew Meat _____	_____
Prime Rib Roast _____	Short Ribs _____	_____ lbs.	_____
Roast Size _____	_____	x \$0.75/lb. _____	_____
T-bone Steak _____	Rib Eye Steak _____	Ground Beef Patties	_____
Club Steak _____	-Or- Rib Steak (bone in) _____	_____ lbs.	_____
Porterhouse _____	_____	x \$0.75/lb. _____	_____
Sirloin Steak _____	Steak Thickness _____	Seasoned Burger Patties	_____
NY Strip Steak _____	Steaks per package (2-4) _____	Steak seasoning with bacon & cheese	_____
Filet _____	} Boneless Steak _____	_____ lbs. 20 lb. minimum	_____
Round Roasts _____	Round Steak _____	x \$3.50/lb. _____	_____
_____	Cube Steak _____	# of lbs. _____	_____
Hanger Steak _____	Flank Steak _____	Skirt Steak _____	Bratwurst Links 20 lb. min
_____	_____	_____	Original _____ lbs.
Hamburger _____	_____	_____	x \$2.25/lb. _____
_____	_____	_____	Cheddar _____ lbs.
Save Bones _____	Save Fat _____	_____	x \$3.25/lb. _____
_____	_____	_____	Jal. & Cheddar _____ lbs.
Tongue _____	Heart _____	Liver _____	Other _____
_____	_____	_____	x \$3.75/lb. _____
Notes: _____	_____	_____	Total: _____